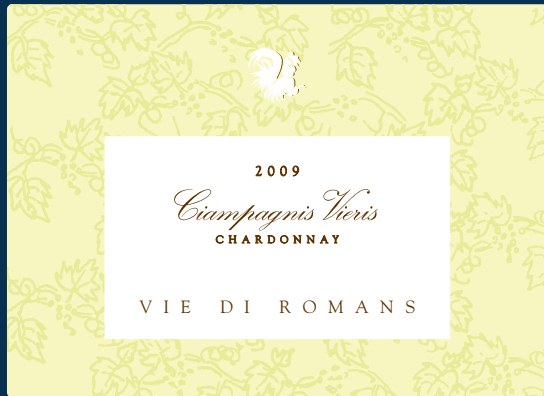


Ciampagnis Vieris CHARDONNAY

2009



VINEYARD

Category: white, dry

Grape variety: chardonnay 100 %

Source vineyard: Ciampagnis Vieris

Geographical area: Friuli Isonzo Rive Alte

Place: Mariano del Friuli (GO)

Average planting age: 18 years

Vine density: 6,000 vines/ha

(2,428 vines/acre)

Yield per hectare and per vine: 5,748 kg/ha

(5,132 lbs/ac) and 0.96 kg/vine

Layout: 2.40 x 0.70 m - 1.60 x 1 m

Area: 4.61 ha (11.39 ac) in production

Elevation: 32 m (105 ft)

Exposure: North - South

Training method: simple guyot

Soils profile: rather shallow, with generous gravel-pebbly texture, some clay, reddish hue due to presence of ferrous and

aluminum oxides, well-drained

Harvest period: 3rd, 4th and 5th September

VINIFICATION

De-stemming and crushing

Pre-fermentation cold maceration: 8 °C (46 °F)

Pre-fermentation cold settling

Fermentation: 16 ÷ 19 °C (61 - 66 °F)

Yeast: selected strains

Length of fermentation: 20 days

Malolactic fermentation: not made

Maturation: 6 months on dead yeast cells

Clarification: non-agent natural in steel

Bottling: Mid of May, 2010

Bottle-ageing: 11 months

Production: 23,876 - 750 ml bottles,
1,500 - 375 ml half bottles

TECHNICAL DATA

Alcohol: 13.90 %

Total acidity: 5.3 g/l

pH: 3.39

Estimated peak of maturation: 6 years

Estimated cellar life: 15 years